

No Thanksgiving Table Is Complete Without an Expertly Paired Bottle of Wine

Thanksgiving is a day to celebrate around the table with family, friends and (of course) a lot of food. From the traditional carved turkey and creamy mashed potatoes with gravy to stuffing, cranberries, buttered rolls and a slice of pie, there's something on the menu for everyone. But with all of that rich comfort food, what should you be pouring alongside it? Drinks, too, are an essential part of the meal.

"Wine brings people together and is a joyous part of the celebration," says Laura Koffer, advanced sommelier and VP of Wine at [Wine Access](#).

Pairing a few bottles of wine with your favorite Thanksgiving foods doesn't have to be tricky. There are plenty of options that will enhance the meal, whether you need something to pour with everything on the table or you're looking for specific pairings that can stack up to vibrant cranberries or all of that wonderful butter.

"Food and wine are inseparable," says Logan Griffin, certified sommelier and director of food and beverage at [Blackberry Mountain](#). "They enhance the flavors, aromas, textures and overall enjoyment of a meal."

To find the best bottles to pair with Thanksgiving foods, we asked industry experts and matched their suggestions with top-rated bottles we love.

Wines to Go With Everything

If you're searching for a bottle or two that can stack up to anything on the table, Koffer says to think about versatile qualities including a medium body, moderate tannins and earthy flavors.

Acidity is also a crucial component. "Acidity is the lip-smacking character that makes your mouth salivate," says Janeen Jason, certified sommelier at Atlanta-based wine shop [VinoTeca](#). "A wine with balanced acidity will help wash away cream, cut the richness of stuffing and pair great with homemade cranberry sauce."

Keep in mind that wines should also reflect the tastes of you and your guests. "If mom loves bubbles, make sure to have that on hand," says Koffer. "If your family isn't really into wine, don't make them feel awkward as you parade out bottles of vintage Grand Cru Burgundy, save those for your wine friends."

And it's best to avoid bottles that have overly oaky flavors. "If a wine spent a long time aging in a wood barrel, there's a chance those tannins could clash with most of the dishes typically seen for Thanksgiving," Jason says.

Sparkling recommendation: Crémant de Loire

Jason suggests choosing a bottle of bubbles that presents ripe fruits and moderate tannins. This will help stand up to the crunchy tannins from the skin of the punchy cranberries.

"Cabernet Franc is the dominant grape," she says. "It shows a richer character in the red fruit than lighter grapes like Gamay or Pinot Noir."



Langlois NV Brut Rosé Sparkling (Crémant de Loire)

This rosé crémant is lively and vibrant. The wine has a fresh nose of red apple, pencil shavings and dried white flower blossom. Additional flavors of pear, red cherry, red raspberry and lemon peel emerge on the palate that has a vibrant, fun and layered acidity. **90 points.** — *R.S.*

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